

# FORMULA FONT", 22 € INCLUDES TOAST COUNTRY BREAD, WITH TOMATO

ENGLISH

## + STARTER:

- ⊗ "Xató" salad with escarole lettuce, romesco sauce and tuna belly
- ⊗ "Nest" salad with 5 varieties of cherry tomatoes, mozzarella and oregano oil
- ⊗ "Warm" salad with wild lettuces, fondant goat cheese au gratin and vinegar of Modena cream
- ⊗ "Spring" salad with wild lettuces, crudités and tuna
- ⊗ "Russian" salad with potatoes, vegetables, tuna and mayonnaise
- ⊗ "Tricolor" salad with tomato, avocado, mozzarella and oregano oil
- ⊗ Escalivada "Four Catalan Bars" (roast vegetables: red pepper, aubergine and onion)
  - Grandma's cannelloni au gratin
  - Spinach cannelloni with pine nuts au gratin
  - Salt cod fish brandade
  - ⊗ Wild mushroom pie in season with morels sauce
  - Vegetable pie with roast peppers sauce
  - ⊗ Scrambled eggs with mushrooms and black sausage
  - Potatoes omelette
  - Empordà omelette (potatoes, white kidney beans and black sausage)
  - ⊗ Millefeuille of tomato, fresh cheese and tuna au gratin
  - ⊗ Mussels "Marinera", fisherman style
  - ⊗ Green asparagus grilled with romesco sauce
  - Onion soup gratinée
  - Thyme soup
  - Fish soup
  - House gazpacho soup

## + MAIN COURSE:

- ⊗ Cod fish "a la llauna" (local style) with white kidney beans
- ⊗ Cod fish with wild mushroom sauce and garnish
- ⊗ Cod fish "pil-pil" style (cooked with oil and garlic)
- ⊗ Cod fish carpaccio with olives sauce
- Squid rings in batter "roman style"
- ⊗ Grilled angler fish tails with salad
- Dice fish in batter "Font de Prades" style with salad
- ⊗ Oxtail chef's style
- Terrine of pig's trotters and black sausage with white kidney beans
- ⊗ Snails à la gourmande
- Chef's "xup-xup" of the week.....**
- ⊗ Botifarra (large Catalan pork sausage) from "Cal Xullat" with white kidney beans
- ⊗ "Iberian pork cheeks" grilled with garnish
- Home-made meat croquettes (Catalan style) with garnish
- Spinach and pine nuts croquettes with garnish
- Beef hamburger Black Angus, (200 gr.) with garnish
- ⊗ Charcoal-grilled boneless chicken leg with garnish
- ⊗ Grilled veal steak with garnish
- ⊗ Veal steak with wild mushroom sauce and garnish
- Veal in batter with garnish
- Carpaccio of veal tenderloin with Parmesan cheese
- Fried eggs with Iberian cured ham shavings and home-made chips

## + THE DESSERTS, can be chosen à la carte of dessert menu

⊗ Gluten free

Cooking with extra virgin olive o

tax included